



## HOWARD PARK *Regional Range*

### FLINT ROCK CHARDONNAY 2013

The name "Flint Rock" epitomises the fine mineral structure and savoury elegance of wines produced from the premium grape growing sub-regions in the Great Southern of Western Australia. This Howard Park regional selection draws upon the varietal heroes of the three primary sub-regions; Mt. Barker, Porongurup and Frankland River to produce wines of regional typicity and character.

#### Technical Note

The Flint Rock Chardonnay is an annual selection from individual vineyard blocks and clones grown on our Mt. Barker and Porongurup vineyards. These vineyards are located on both south and north facing ridge-tops with elevations of between 285 to 370m. The landforms of the region are some of the oldest in the world.

#### The 2013 season: Mount Barker and Porongurup

The Mount Barker and Porongurup regions began the growing season with just adequate soil moisture and catchment fill. Cool and blustery spring weather in November did impact flowering, set and early growth. Summer was punctuated with hot spells, which magnified the effects of little rain. The south facing vineyard sites received some reprieve from the cooling breezes of the southern ocean. A vigorous deluge of approx. 60 mm of rain across the region in early April and cooling autumn temperatures slowed the red maturities and resulted in a late finish to vintage.

With yields below average, the wines produced from the 2013 vintage are full of concentrated fruit flavours, good acidity and fine ripe tannins. This vintage will be excellent for Chardonnay, Riesling Pinot Noir and Shiraz.

#### Winemaking

The individual vineyard blocks that comprise Flint Rock Chardonnay are vinified separately. Each batch is hand-picked, cooled and sorted before pressing to extract the free run juice. Fermentation and malo-lactic occurs in a combination of older French oak and stainless steel tank. The temperature of fermentation is between 18°C to 22°C and the lees are stirred from the end of fermentation and throughout the malo-lactic. After 10 months on lees, the wine is blended to tank and held for 2 months prior to fining, filtration and bottling.

#### Tasting Note

The bouquet is a subtle and intriguing mix of white flowers, lanoline, lemon myrtle, cashews and stone fruits. From extended time on lees, the palate has developed a textural generosity which is supported by tangy citrus, ripe peach and fresh honeydew fruits. The fine linear and mineral acidity, so characteristic of the region, provides length and finish to the wine.

#### Food Ideas:

Tempura of Augusta whiting with a lemon aioli dipping sauce.

#### Cellaring:

Now and over the next 4 years.



#### Wine Analyses

Alcohol:	13% vol
Standard Drinks:	7.7
pH:	3.27
Acidity:	7.65g.lt
Residual sugar:	0.9g.lt
<b>Mt. Barker:</b>	85%
<b>Porongurup:</b>	15%
<b>Chardonnay</b>	100%

#### HOWARD PARK WINES

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& Great Southern  
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